CHÂTEAU MAUVESIN BARTON

MOULIS EN MÉDOC

2020

A NEW FAMILY ADVENTURE

In August 2011, The Barton Sartorius family acquired this historical wine producing estate and its Château that was re-baptized Château Mauvesin Barton.

With the Barton family's centuries of experience and unique expertise behind them, each of the four family members plays a specific role, perpetuating tradition and sharing their passion : Lilian Barton Sartorius takes on the management of the Château, Michel Sartorius takes care of the wine distribution, Mélanie Barton Sartorius becomes technical manager and Damien Barton Sartorius brings his expertise to the commercialisation of the wine.

TERROIR & VINEYARD

The vineyard is situated in the "Moulis-en-Médoc" appellation, to the north of Bordeaux, on the left bank of the Gironde estuary. Part of the soil is clay-gravel, perfectly adapted for the development of Cabernet-Franc and Merlot. Another part is made up of fine gravel and gritty sand, allowing the Cabernet Sauvignon to reach full ripeness.

As for all the Barton family activities, great importance is attached to environmental protection and the quality of the wines produced. The 46 hectares of vines comprise 54% Merlot, 35% Cabernet Sauvignon and 11% Cabernet Franc.

VINIFICATION

The younger vines are picked by hand. After careful selection, the grapes are placed in temperature-controlled stainless steel vats for the fermentation and maceration phase. The ageing process lasts 12 to 15 months, in French oak barrels of which one third are new. The casks rest on a gravel bed to regulate humidity.

BLENDING

59% Cabernet Sauvignon
35% Merlot
6% Cabernet Franc

ALCOHOL 12.65°

DATES OF HARVEST

From 21st September to 2nd October

NEW BARRELS 1/3

TASTING

Bright ruby color. Nose revealing notes of wild strawberries, toasted breadwith a hint of delicate vanilla. The wine is harmonious and well balanced. The tannins are already well integrated, the wine is supple and leaves a nice finish in the mouth.

www.mauvesin-barton.com